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DECEMBER 1977

PREFACE

The Food Safety and Quality Service (FSQS) carries out the consumer protection responsibilities of the U.S. Department of Agriculture. FSQS performs mandatory inspection of meat, poultry, and egg products to help assure that these foods are safe to eat; develops grade standards for food; and provides voluntary grading services for meat, poultry, eggs, dairy products, and fresh, canned, frozen, and dried fruits and vegetables.

Publications and other informational materials are issued to inform and educate the public about FSQS programs. The subjects covered include how to keep food safe to eat, how to use USDA grades in buying food, what FSQS services are available to the food industry, and how the public can take part in departmental decisions.

Those publications and resource materials that are of particular interest to consumers, consumer leaders, or educators are indicated by an asterisk (*). Many of these publications are also issued in Spanish.

Publications are free, as long as the supply lasts, unless a price is given. Unless otherwise indicated, direct requests to:

**Information Division
Room 1078-S
Food Safety and Quality Service
Washington, D.C. 20250**

Requests for publications--and for loan of films--may also be directed to the FSQS regional information office covering your State. These offices are listed on page 4.

Regional Information Office

MIDWEST: Iowa, Ill., Ind., Mi.
Minn., Mo., Nebr., N.D., Oh.
S.D., Wis.

Information Division, FSQS,
536 S. Clark St., Rm. 936
Chicago, IL 60605
Phone: (312) 353-3631

NORTHEAST: Conn., Del., Mass.
Maine, N.H., N.J., N.Y., Pa.
Vt., W. Va.

Information Division, FSQS,
26 Federal Plaza, Rm. 1653
New York, NY 10007
Phone: (212) 264-1145

SOUTHEAST: Ala., Fla., Ga., K.
Miss., N.C., S.C., Tenn., Va.

Information Division, FSQS,
1718 Peachtree St., N.W., Ro.
Atlanta, GA 30309
Phone: (404) 257-4154

SOUTHWEST: Ark., Colo., Kans.
N. Mex., Okla., Tex.

Information Division, FSQS,
1100 Commerce St., Rm. 5C40
Dallas, TX 75242
Phone: (214) 749-3331

WEST: Alaska, Ariz., Calif.,
Idaho, Mont., Nev., Oreg., U.
Wash., Wyo.

Information Division, FSQS,
630 Sansome St., Rm. 702
San Francisco, CA 94111
Phone: (415) 556-6464

PUBLICATIONS

Egg Products Inspection

USDA Egg Products Inspection--A Safe-guard For Quantity Buyers. PA-886. 1973. Explains voluntary inspection available for products not covered under mandatory inspection. Provides guides for purchasing, storing, thawing, and reconstituting of frozen and dried egg products. Also includes guides for amount to use in recipes.

Handled With Care--Egg Products Inspection Act. AMS-560. 1974. Gives general information about the Act and how it affects egg products and shell eggs.

Food Safety

- *Food-Borne Bacterial Poisoning. Unnumbered. 1976. A semi-technical and clinical reference on the most important food poisoning bacteria; for use by teachers, science writers, and nutritionists.
- *Food Safety for The Family--Keep Food Hot, Cold, Clean. Unnumbered. 1977. Explains how to prevent food poisoning at home. Includes a quick reference chart showing recommended cooking temperatures and safe storage periods for meat and poultry products.
- *Holiday Food Safety. Unnumbered. 1975. How to handle foods during holiday seasons when food is served in large amounts, festive styles, and is prepared in a busy kitchen.
- *Safe Brown Bag Lunches. 1975. (Available in Spanish). How to pack a lunch safely--to avoid bacterial food poisoning.
- *Summertime Food Safety. Unnumbered. 1976. (Available in Spanish). How to handle meat and poultry when making the switch from kitchen to outdoor cookery.

Fruit and Vegetable Qu

Facts About: Grade Names For Fruits and Vegetables. AMS-1976. Defines grades and grade standards and explains uniform policy adopted in 1976.

Facts About: Study Drafts On Grade Standards For Fruits and Vegetables. AMS-570. 1976. Shows the steps in developing grade standards for fresh and processed fruits and vegetables and explains how to participate in the process.

*How To Buy Canned And Frozen Fruits And Vegetables. HG-191. 1971. (Available in Spanish).

*How To Buy Canned And Frozen Vegetables. HG-167. 1975.

*How To Buy A Christmas Tree. 1971.

*How To Buy Dry Beans, Peas, Lentils. HG-177. 1970. (Available in Spanish).

*How To Buy Fresh Fruits. HG-1967. (Available in Spanish).

*How To Buy Fresh Vegetables. 1967. (Available in Spanish).

*How To Buy Potatoes. HG-198

Inspection And Grading Services For Processed Fruits and Vegetables. MB-56. 1975. Describes the services provided and tells how processors, volume food buyers, and others can obtain these services.

Official Grade Standards And Inspection For Fresh Fruits And Vegetables. AMS-520. 1963. Explains grade standards and tells how growers, shippers, processors and institutional buyers can use inspection (grading) services.

The Revised U.S. Grade Standards For Potatoes. C&MS-91. 1971. Gives purposes and uses of grade standards and changes in the standards, and how they were revised.

Grade Standards, General

Codex Alimentarius Commission--The United States Role in International Standards For Food Products.

AMS-568. 1976. Provides information on Commission (a multi-national effort to create a set of international food standards), its importance to the United States, and a list of U.S. representatives.

*Como Comprar Los Comestibles--How To Buy Food. PA-976. 1971. A teaching aid, in English and Spanish, designed for use in family economics and consumer education courses. Contains 31 reproducible source pieces to aid the English-speaking or Spanish-speaking consumer in buying dairy products, fruits, vegetables, meat, poultry, and eggs.

*Como Comprar Los Comestibles--How To Buy Food. PA-976N. 1971. A newsprint version of PA-976 (above) providing buying tips for English and Spanish-speaking consumers.

*Facts About: Federal Food Standards. AMS-548. 1976. General information about food standards established by various agencies of the Federal government.

*Food Quality--What You Can Do About The USDA Grades. AMS-562. 1975. Gives background on how grade standards are developed and how anyone interested may take part in the process.

*How To Buy Food--Lesson Aids For Teachers. AH-443. 1973. A booklet for instructors who teach how to buy food for quality and economy, and how to use USDA quality grades when shopping for food. Lists supplementary materials and how to obtain them.

*How To Use USDA Grades In Buying Food. HG-196. 1977. (Available in Spanish). Brief explanation of USDA grades found on foods at the grocery store.

USDA Grade Standards For Food
They Are Developed And Used.
PA-1027. 1974. Gives short
of grade standards, which id
the degrees of quality in fo
ducts. Explains how various
are graded.

USDA Standards For Food And
Products. AH-341. 1977. A
ing of all commodities for w
U.S. grade standards have be
established. Identifies the
location in the Code of Fede
Regulations.

Meat and Poultry Inspe

*The Federal Meat And Poultry
Inspection Program...A Matte
Wholesomeness. Unnumbered.
A brief summary of the Feder
and Poultry Inspection Progr
it operates, and what it mea
you.

*Standards For Meat And Poultr
ducts--A Consumer Reference
Unnumbered. 1977. A list g
the major USDA formula requi
--including the percentage o
for some popular meat and po
products.

*The following publications c
obtained by sending request
remittance to the Superinten
Documents, Government Printi
Office, Washington, D.C. 204*

List Of Chemical Compounds.
Revised 1977. Lists non-foo
pounds authorized for use in
operating under USDA meat, p
rabbit, and egg products ins
programs, and the U.S. Depart
of Commerce, Fishery Product
spection Program. Cost of o
is \$2.45 in United States an
possessions; \$3.05 in other
tries.

Meat And Poultry Inspection Manual. Unnumbered. This manual contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: \$16.50 in United States and possessions; \$20.75 in other countries.

Meat And Poultry Inspection Regulations. Unnumbered. This publication contains regulations for slaughter and processing of livestock and poultry as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$30.00 in United States and possessions; \$37.50 in other countries.

U.S. Inspected Meatpacking Plants-- A Guide to Construction, Equipment, Layout. AH-191. 1976. This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is \$2.90 in United States and possessions; \$3.65 in other countries.

Single free copies of the following publications can be obtained by writing or calling the Paperwork Management Branch, Administrative Services Division, Room 0151-S, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, DC 20250. Telephone: (202) 447-4661.

Federal Facilities Requirements For Existing Poultry Plants.

Federal Facilities Requirements For Small Existing Meat Plants.

Meat Quality

A Guide To Carcass Data S
(Beef). AMS-545. 1972.
general information on th
which is designed to help
producers and feeders obt
data--quality and yield f
value-determining charact
of the carcasses from the

*How To Buy Beef Roasts.
1972. (Available in Span

*How To Buy Beef Steaks.
1971. (Available in Span

*How To Buy Meat For Your
HG-166. 1971. (Availabl
Spanish.)

*How To Buy Lamb. HG-195.
(Available in Spanish.)

Illustrations Of The Lowe
Of Certain Degrees Of Typ
beling Referred To In The
United States Standards F
Of Carcass Beef. Unnumber
(A chart.)

Methods Of Determining Cu
Grade For Beef Carcass An
Unnumbered. An adaptation
cutability grade standard

Product Examination Servi
On The Condition Of Meat.
1974. Explains how to use
vice to officially establ
physical condition of a s
meat and meat products.

USDA Grades For Pork Carc
MB-49. 1974. Defines gr
standards for pork, and h
determined.

USDA Yield Grades For Bee
1974. Explains yield gra
how they are determined.

USDA Yield Grades For Lamb. MB-52. 1970. Explains yield grades and how they are determined, and how they benefit the producer, retailer, packer, and consumer.

USDA's Acceptance Service For Meat And Meat Products. MB-47. 1970. Explains how to use the service. Under this service, USDA examines and certifies purchases made by volume buyers.

USDA's Beef Carcass Evaluation Service. C&MS-8. 1966. Describes this service which provides detailed quality and yield information on specific beef carcasses; explains how to apply for the service and its cost.

Poultry and Dairy Quality

Dairy Inspection And Grading Services. MB-48. 1974. Describes the services provided and tells how manufacturers, volume food buyers, and others may obtain them.

Egg Grading Manual. AH-75. 1977. Provides information about the U.S. grade standards and grading eggs, Federal-State grading programs, production and maintenance of egg quality, and planning grading schools. For use in egg grading courses and schools.

Federal And State Standards For The Composition Of Milk Products (And Certain Non-Milkfat Products). AH-51. 1974. A statistical report.

*How To Buy Cheese. HG-193. 1971. (Available in Spanish.)

*How To Buy Dairy Products. HG-201. (Available in Spanish.)

*How To Buy Eggs. HG-144. 1975. (Available in Spanish.)

*How To Buy Poultry. HG-157. 1968. (Available in Spanish.)

Judging And Scoring Milk And
FB-2259. 1975. Explains how
and cheese are judged, by taste
odor; includes score cards for
by student judging teams.

Poultry Grading Manual. AH-
1977. Defines standards and
classes of poultry, grading
ready-to-cook poultry and poultry
food products, official grading
grams, and explains how to operate
grading school. For use by
graders and persons teaching
poultry grading and marketing.

USDA's Acceptance Service For
try And Eggs. MB-46. 1969.
Explains how volume buyers can use
Acceptance Service to assure quality
ity and other important aspects of
their purchases.

Spanish Publications

*Como Comprar Bistecs. HG-14
1971. How To Buy Beef Steak.

*Como Comprar Carne Para Congelar
En El Refrigerador. HG-166-
1971. How To Buy Meat for Freezer.

*Como Comprar Cordero. HG-19
1973. How To Buy Lamb.

*Como Comprar El Queso. HG-1
1973. How To Buy Cheese.

*Como Comprar Fruta Fresca. H
1971. How To Buy Fresh Fruit.

*Como Comprar Habas, Guisante
Lentejas En Seco. HG-177-S.
How To Buy Dry Beans, Peas,
Lentils.

*Como Comprar Hortalizas Enlatadas
Congeladas. HG-167-S. 1972
to Buy Canned and Frozen Vegetables.

*Como Comprar Hortalizas Frescas
HG-143-S. 1971. How to Buy
Vegetables.

- *Como Comprar La Fruta Enlatada Y Congelada. HG-191-S. 1973. How to Buy Canned and Frozen Fruits.
- *Como Comprar Las Aves De Corral. HG-157-S. 1972. How to Buy Poultry
- *Como Comprar Los Asados De Carne De Vaca. HG-146-S. 1972. How to Buy Beef Roasts.
- *Como Comprar Los Comestibles--How to Buy Food. PA-976. 1971. A teaching aid, in Spanish and English, designed for use in family economics and consumer education courses. Contains 31 reproducible source pieces to aid the Spanish-speaking or English-speaking consumer in buying dairy products, fruits, vegetables, meat, poultry, and eggs.
- *Como Comprar Los Comestibles--How to Buy Food. PA-976-N. 1971. A newsprint version of PA-976 (above) providing buying tips for English- and Spanish-speaking consumers.
- *Como Comprar Los Huevos. HG-144-S. 1977. How to Buy Eggs.
- *Como Comprar Productos Lacteos. HG-201-S. 1973. How to Buy Dairy Products.
- *Como Servirse De Los Grados Del USDA Al Comprar Los Comestibles. HG-196-S. 1973. How to Use USDA Grades In Buying Food.
- *Seguridad En Almuerzos En Bolsas De Papel. Unnumbered. 1976. Safe Brown Bag Lunches.
- *Seguridad De Comida En El Verano. Unnumbered. 1976. Summertime Food Safety.

STATUTES RELATING TO FSQS ACTIVITIES

The following laws are found in the COMPILATION OF STATUTES, AH-492 which is available from the Information Division office in Washington, D.C.

Section 32 Of Public Law 320 (Congress)--The Act of August 1935. Authorizes the Department of Agriculture to purchase food for donation to schools, institutions, and other domestic feeding projects. (Starts on page 287 of AH-492.)

Agricultural Marketing Act. Authorizes Federal grade standards for food, grading and inspection of food based on the standards, consumer education work, and other functions of FSQS. (Starts on page 36 of AH-492.)

Egg Products Inspection Act. Requires continuous USDA inspection of all egg processing plants. restricts certain types of shell eggs from moving into consumer channels, and prohibits State or local governments from imposing standards differing from official USDA standards for grade and size of eggs moving in interstate commerce. Also restricts foreign egg products from entering the United States unless they meet the same standards and inspection requirements as domestically processed egg products. (Starts on page 209 of AH-492.)

Talmadge-Aiken Act. 1962. Authorizes the Department of Agriculture to enter into cooperative agreements with State departments of Agriculture and State agencies regarding the administration and enforcement of certain laws including Federal meat, poultry, and egg products inspection acts and the Agricultural Marketing Act. (Starts on page AH-492.)

The following acts may be obtained by writing or phoning the Paperwork Management Branch, Administrative Services Division, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250. Telephone: (202) 447-4661.

Federal Meat Inspection Act. 1907. Establishes mandatory Federal inspection of meat for wholesomeness and provides for labeling reviews and inspection of equine meat and equine meat products. Incorporates the Wholesome Meat Act (1967) which established a uniform standard for State and federally inspected meats and required foreign plants exporting to this country to meet U.S. sanitation and inspection requirements.

National Humane Slaughter Act. 1958. Sets standards for methods and equipment to be used in slaughtering livestock and poultry to insure humane treatment.

Poultry Products Inspection Act. 1957. Establishes Federal mandatory poultry inspection for wholesomeness. Includes the Wholesome Poultry Products Act (1968) which added provisions relating to inspection of imported poultry products and established uniform standards for State and federally inspected poultry.

PERIODICALS

Except as noted, send request and remittance for periodicals to Superintendent of Documents, Government Printing Office, Washington, DC 20402.

Accepted Meat and Poultry Equipment. Unnumbered. Published three times yearly, this publication contains information on equipment construction and acceptance and lists commercially available equipment which is acceptable for use in federally inspected meat and poultry plants. Domestic subscription: \$5.65 per year; single copy \$1.90. Foreign subscription: \$7.10; single copy \$2.40.

Issuances Of The Meat and Poultry Inspection (MPI) Program. Unnumbered. Published monthly, this publication includes MPI bulletin directives and updates the MPI Manual and inspection regulations. Domestic subscription: \$13.00 per year; single copy \$1.25. Foreign subscription: \$16.25; single copy \$1.75.

Meat And Poultry Inspection Directory. Unnumbered. Printed semi-annually, the directory includes the list of establishments regulated and officials who are engaged directly in administering the Federal laws relating to the Federal meat and poultry inspection programs. It also lists official State and Federal organizations engaged in work with animal disease control work in the United States and lists of foreign establishments approved for importation of animal products. Domestic subscription: \$7.60 per year; single copy \$3.80. Foreign subscription: \$9.50; single copy \$4.75.

Statistical Summary--Federal Meat And Poultry Inspection For Calendar Year... Unnumbered. This annual publication contains statistical information on the volume of livestock and poultry slaughtered and processed in federally inspected establishments. It provides information on ante-mortem and post-mortem inspection including causes for condemnation of canned meat and food products; volume of foreign meat and meat products passed and refused for export. Single copies are available to anyone free upon request from FSQS Information Division.

POSTERS

Beef Chart--Wholesale And Retail Cuts. Unnumbered. 1958. Black and white, 16 x 24 and 8 x 10-1/2

*How To Buy Food. Unnumbered. 1977.
Six color posters (10 x 15 inches
each) on how to buy dairy products,
poultry, eggs, fresh fruits and
vegetables. Explains USDA grades
for each commodity and gives buying
tips. Sold by the Superintendent
of Documents, U.S. Government Print-
ing Office (GPO), Washington, D.C.
20402 for \$1.90 per set. Stock
number for ordering from GPO is
001-000-03615-7. FSQS provides a
single free set to educators.

Interior Quality of Eggs. Unnum-
bered. 1977. Color, 27 x 41 inches.

Know The Eggs You Buy. C&MS-62.
1968. Color, 30 x 45 inches.

Know The Eggs You Buy. PA-70. 1972.
Color, 11-3/4 x 17-1/2 inches.

Lamb Chart--Wholesale And Retail
Cuts. Unnumbered. 1955. Black &
white, 16 x 24 and 8 x 10-1/2 inches.

Pork Chart--Wholesale And Retail
Cuts. Unnumbered. 1969. Black &
white, 16 x 24 and 8 x 10-1/2 inches.

U.S. Standards For Quality of Indi-
vidual Shell Eggs. Unnumbered.
1960. Color, 15 x 22 inches.

Veal Charts--Wholesale And Retail
Cuts. Unnumbered. 1955. Black &
white 6 x 24 and 8 x 10-1/2 inches.

SLIDES SETS AND FILMSTRIPS

You may order slide sets from:

*Photography Division
Office of Communication
U.S. Department of Agriculture
Washington, DC 20250*

You may order filmstrips from:

*Photo Lab, Inc.
3825 Georgia Ave., N.W.
Washington, DC 20011*

*Except as noted, slide sets and
filmstrips are for sale only.*

*How To Buy Beef. C-123. 19 frames. Slide set \$16. Filmstrip \$8.50. Price includes cassette. Designed to help consumers buy beef by USDA grade and by cut.

*How To Buy Poultry. C-202. 80 frames. Slide set \$20.50. Filmstrip \$12.50. Price includes cassette. Designed to help consumers buy poultry by class, size and USDA grade. Gives home storage and cooking preparations.

USDA Egg Products Inspection 1971. 37 frames. Slide set \$16. Filmstrip \$8.50. Price includes cassette. Describes USDA's history Egg Products Inspection programs, which include supervising all processing operations from selection of the shell egg for breaking to the testing of the product.

*USDA's Meat And Poultry Inspection Program. Unnumbered. 1975. 80 frames. Describes how Federal inspectors check the wholesomeness of the meat and poultry products for sale. May be borrowed from Federal Information Division offices on page 1.

USDA's Swine And Pork Grades 1970. 25 frames. Slide set \$16. Filmstrip \$8.50. Illustrates the application of U.S. standards for grades of carcasses, slaughter barrows, gilts, and feeder pigs.

U.S. Grades For Beef Carcasses A-53. 1970. 20 frames. Slide set \$13. Filmstrip \$5.50. Illustrates U.S. quality yield grades for beef carcasses.

U.S. Standards For Quality of Eggs C-53. 1968. 39 frames. Slide set \$13. Filmstrip \$5.50. Illustrates what USDA egg graders look for. Shows external and internal quality factors for eggs, both raw and cooked.

MOTION PICTURES

Films may be purchased from:

*National Audio-Visual Center (NAC)
General Services Administration
Attn: Order Section
Washington, DC 20409*

Please allow at least six weeks for delivery.

Films may also be borrowed from the FSQS Regional Information Offices listed on page 4 or from land grant university film laboratories.

**Behind The Grade Mark. 1975. This 20-minute color film shows how fruits and vegetables are canned and frozen and what USDA grading and the U.S. grades mean to consumers. Purchase price \$107.75.*

**Egg Grades--A Matter of Quality. 1973. This 12-minute color film describes egg marketing and how eggs are graded. Purchase price \$67.*

**Quality For All Seasons. 1974. This 18-minute color film gives an overview of the marketing of fresh fruits and vegetables and shows how produce is inspected (graded) for quality. Purchase price \$98.25.*

PUBLICATIONS LISTED BY SERIES AND NUMBER

AH-31	Poultry Grading Manual
AH-51	Federal and State Standards for the Composition of Milk Products (and Certain Non-milkfat Products)
AH-75	Poultry Grading Manual
AH-191	U.S. Inspected Meatpacking Plants--A Guide to Construction, Equipment, Layout
AH-341	USDA Standards for Food and Farm Products
AH-443	How to Buy Food--Lesson Aids for Teachers
AH-492	Compilation of Statutes

AH-520	Official Grade Standards and Inspection for Fruits and Vegetables
AMS-545	A Guide to Carcass Evaluation Service (Beef)
AMS-548	Facts About: Federal Standards
AMS-560	Handled with Care--Food Products Inspection
AMS-562	Food Quality--What Do About the USDA
AMS-568	Codex Alimentarius Commission--the U.S. International Standards for Food Products
AMS-569	Facts About: Grades for Fresh Fruits and Vegetables
AMS-570	Facts About: Studies on U.S. Grade Standards for Fruits and Vegetables
C&MS-8	USDA's Beef Carcass Evaluation Service
C&MS-62	Know the Eggs You Buy (Poster)
C&MS-91	The Revised U.S. Grade Standards for Potatoes
FB-2259	Judging and Scoring and Cheese
HG-141	How to Buy Fresh Fruits
HG-141-S	Como Comprar Frutas
HG-143	How to Buy Fresh Vegetables
HG-143-S	Como Comprar Hortalizas Frescas
HG-144	How to Buy Eggs
HG-144-S	Como Comprar Los Huevos
HG-145	How to Buy Beef Steaks
HG-145-S	Como Comprar Bistec
HG-146	How to Buy Beef Roasts
HG-146-S	Como Comprar Los Asados Carne De Vaca
HG-157	How to Buy Poultry
HG-157-S	Como Comprar Las Aves Corral
HG-166	How to Buy Meat for Freezer
HG-166-S	Como Comprar Carne Conservarla En El Freezer
HG-167	How to Buy Canned Frozen Vegetables
HG-167-S	Como Comprar Hortalizas Entaladas Y Congeladas
HG-177	How to Buy Dry Beans, Peas, and Lentils

HG-177-S	Como Comprar Habas, Guisantes and Lentejas En Seco
HG-189	How to Buy a Christmas Tree
HG-191	How to Buy Canned and Fro- zen Fruits
HG-191-S	Como Comprar La Fruta Entalada Y Congelada
HG-193	How to Buy Cheese
HG-193-S	Como Comprar El Queso
HG-195	How to Buy Lamb
HG-195-S	Como Comprar Cordero
HG-196	How to Use USDA Grades in Buying Food
HG-196-S	Como Servirse De Los Grados Del USDA Al Comprar Los Comestibles
HG-198	How to Buy Potatoes
HG-201	How to Buy Dairy Products
HG-201-S	Como Comprar Productos Lacteos
MB-45	USDA Yield Grades for Beef
MB-46	USDA's Acceptance Service for Poultry and Eggs
MB-47	USDA's Acceptance Service for Meat and Meat Products
MB-48	Dairy Inspection and Grad- ing Services
MB-49	USDA Grades for Pork Car- casses
MB-52	USDA Yield Grades for Lamb
MB-55	Product Examination Ser- vice--Reports on the Con- dition of Meat
MB-56	Inspection and Grading Services for Processed Fruits and Vegetables
MPI-8	List of Chemical Compounds
PA-70	Know the Eggs You Buy (Poster)
PA-886	USDA Egg Product Inspec- tion--A Safeguard for Quality Buyers
PA-976	Como Comprar Los Comes- tibles--How to Buy Food
PA-976-N	Como Comprar Los Comes- tibles--How to Buy Food (newsprint)
PA-1027	USDA Standards for Food-- How They Are Developed and Used

SLIDE SETS AND FILMSTRIPS LISTED BY SERIES AND NUMBER

A-49	USDA's Swine and Poultry
	Grades
A-53	U.S. Grades for Beef
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C-53	U.S. Standards for
	of Eggs
C-107	USDA Egg Products
	tion
C-123	How to Buy Beef
C-202	How to Buy Poultry

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LIST IN ORDER BY SERIES AND
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FOOD SAFETY AND QUALITY SERVICE
WASHINGTON, D.C. 20250

NAME _____

R.R. or STREET NO. _____

CITY or TOWN _____

STATE _____ ZIP CODE _____ FSQS-6